

Fried Calamari Sando



CALAMARI

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Call it a hoagie, a sub, a grinder a po' boy or a sandwich, this simple recipe features only perfectly fried calamari and a perfect garlic aioli.

INGREDIENTS

1/2 lb calamari rings
& tentacles (thawed)
1/2 cup flour
1/2 tsp salt
2 6" sub rolls
1/2 cup mayo
1/4 cup roasted garlic paste
Lemon zest

DIRECTIONS

In a large bowl, mix flour, salt, pepper, and spices. Toss calamari in the mixture until well coated. Heat oil in a large frying pan to medium-high. Place the calamari into hot oil and fry for 1-2 minutes on each side. Cook to golden brown, remove and drain on paper towel and set aside.

Toast sub rolls. While rolls are toasting, mix mayo, garlic paste and lemon zest to make an aioli. Spread aioli on toasted rolls and fill with fried calamari. *Chef's kiss.*